

WEEKEND
BRUNCH
MENU



NO.39 ST.
ANDREW
SQUARE

MIMOSA

ADD *Veuve Clicquot* -- 5

ADD *Ruinart* -- 10

ADD *Dom Perignon* -- 22

Build your own...

BLOODY MARY

Ketel One Vodka or *Seedlip 108*,

tomato, Townhouse spice blend

BERRIES

Feragaia 0%, *summer berries*,

rose, lemon, egg white,

Fever Tree Ginger Ale

TO THE
TABLE

BLINIS

crème fraîche, caviar

FROM THE
BERKEL SLICER

Cured Capiola, Mortadella, Chorizo & accompaniments

ON THE BAR

COMPANY BAKERY BREAD

cultured butter & preserves

IJ MELLIS CHEESE

truffle honeycomb, chutney

SCOTTISH SHELLFISH & SEAFOOD

spicy Marie Rose, Mignonette

ZATAR SPICED CAULIFLOWER

chickpeas, cranberry, coconut yoghurt

RED CABBAGE SLAW

apple, coriander

BRAISED FENNEL

radicchio, orange segments

ROAST PUMPKIN *red onion, cavolo Nero*

POTATO *whole grain mustard*

CHICORY SALAD *truffle dressing*

HERITAGE BEETROOT

goat's cheese, rocket, aged balsamic

FROM THE
KITCHEN

ROAST TURKEY *pigs in blankets, trimmings, cranberry sauce*

VENISON LOIN *potato purée, salsify, Madeira sauce*

SEABREAM *fennel, brown shrimp, brown butter*

RICOTTA GNUDI *celeriac, wild mushroom, Black truffle*

SPELT RISOTTO *Jerusalem artichoke, autumn truffle*

SIDES
TO SHARE

BRUSSEL SPROUTS

dijon, parmesan

FRIES

rosemary & Blackthorn sea salt

DESSERT ROOM

HAND PIPED DOUGHNUTS

CHOCOLATE FOUNTAIN

berries, pineapple & marshmallows

MINCE PIES

CHRISTMAS CAKE

DARK CHOCOLATE

& CLEMENTINE GANACHE

PICK 'N' MIX

APPLE & Caramel TRIFLE

BAILEY'S CHOUX BUN

SPICED GINGERBREAD CUP CAKES

NUTMEG & CUSTARD TARTS

MACARONS, BROWNIES,

FUDGE & NOUGAT

All prices are inclusive of VAT at 20%. A discretionary service charge of 12.5% will be added to your bill. Should you have any allergies or dietary restrictions, please notify your server and we will guide you through the menu. Please note, not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens.